

Grilled Mahi-Mahi with Escabeche Sauce



Ingredients

- 1 medium red pepper, sliced thinly
- 1 medium green pepper, sliced thinly
- 1 small red onion, sliced thinly
- 2 garlic cloves, sliced thinly
- 6 pitted black olives, sliced
- 6 pitted green olives, sliced
- 3 tablespoons capers
- 1/4 cup brine from olives
- 1 tablespoon chopped flat-leaf parsley
- 1/2 cup tomato juice
- 3 tablespoons sherry vinegar
- 3 tablespoons extra-virgin olive oil
- 4 (8-ounce) pieces mahi-mahi or similar fish
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper

Preparation

- Stir together first 12 ingredients in a bowl, and refrigerate until needed.
- Season fish on both sides with salt and pepper. Coat a grill tray with cooking spray, and place on grill rack. Heat, covered with grill lid, over hot coals (400°-500°) for 10 minutes. Place fish on tray, and grill over medium-high heat 8 minutes on each side. Serve fish hot, topped with cold or room-temperature sauce.